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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO	
09/778,470	02 07 2001	Cheree L. B. Stevens	ADV12 P300A	4695	
277	7590 04 08 2003				
PRICE HENEVELD COOPER DEWITT & LITTON 695 KENMOOR, S.E. P O BOX 2567			EXAMINER		
			TRAN LIEN, THUY		
GRAND RAPIDS, MI 49501			ART UNIT	PAPER NUMBER	
			1761	U	
			DATE MAILED: 04/08/2003	/	

Please find below and/or attached an Office communication concerning this application or proceeding.

 #151

Application No. 09/778,470

Applicant(s)

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Stevens et al.

TICE	Action	Summary	Ex

kaminer **Lien Tran**  Art Unit 1761

	The MAILING DATE of this communication appears	on the	cover she	et with	the correspondence address		
Period 1	for Reply						
	ORTENED STATUTORY PERIOD FOR REPLY IS SET	TO EX	PIRE	3	MONTH(S) FROM		
· Extens	MAILING DATE OF THIS COMMUNICATION.  Idens of time may be available under the provisions of 37 CFR 1.136 (a). In a	no event,	however, m	ay a reply	be timely filed after SIX +6+ MONTHS from the		
If the part of the	g date of this communication.  Defined for reply specified above is less than thirty (30) days, a reply within the  Defined for reply is specified above, the maximum statutory period will apply a  to reply within the set or extended period for reply will, by statute, cause the  ply received by the Office later than three months after the mailing date of the  patent term adjustment. See 37 CFR 1.704(b).	ind will ex ne applicat	pire SIX (6) ion to becon	MONTHS ne ABAND	from the mailing date of this communication IONED (35 U.S.C. § 133)		
Status	·						
1) X	Responsive to communication(s) filed on Feb. 7, 20	001			·		
2a)	This action is FINAL. 2b) 💢 This action is non-final.						
3)	Since this application is in condition for allowance eclosed in accordance with the practice under Ex pair						
Disposi	tion of Claims						
4) 💢	Claim(s) <u>1-48</u>				is/are pending in the application.		
4	4a) Of the above, claim(s)						
	Claim(s)						
	Claim(s) 1-48						
7)	Claim(s)						
8)	Claims						
Applica	ation Papers						
9)	The specification is objected to by the Examiner.						
10)	The drawing(s) filed on is/are	a)	accepte	d or b	objected to by the Examiner.		
,	Applicant may not request that any objection to the d						
11).	The proposed drawing correction filed on						
	If approved, corrected drawings are required in reply						
12)	The oath or declaration is objected to by the Exami	iner.					
Priority	under 35 U.S.C. §§ 119 and 120						
13).	Acknowledgement is made of a claim for foreign p	riority	under 35	U.S.C	c. § 119(a)-(d) or (f).		
a)	All b) Some* c) None of:						
	1. Certified copies of the priority documents have	ve beer	n receive	d.			
	2. Certified copies of the priority documents hav	ve beer	n receive	d in Ap	pplication No.		
* 0	3. Copies of the certified copies of the priority d application from the International Bure see the attached detailed Office action for a list of the	eau (PC	T Rule 1	7.2(a))	•		
	Acknowledgement is made of a claim for domestic						
14)	The translation of the foreign language provisions						
a) 15)	Acknowledgement is made of a claim for domestic						
Attachn			., 5507				
	otice of References Cited (PTO-892)	4)	Interview Su	ımmary .P	TO 413: Paper No.s		
21 Notice of Draftsperson's Patent Drawing Review (PTO-948)			Notice of Inf	ormal Pate	ent Application PTO 152		
3: Y Information Disclosure Statement(s) (PTO-1449) Paper No(s).			Other:				

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1. Claims 3,33 and 48 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

Claim 3 is vague and indefinite. It is not clear if the rice component includes all the flours listed or one. While line 1 recites "at least one", line 2 does not list alternative and seems to indicate all the flours. Also, what does applicant mean by "derivatives of said rice flour"? What would be considered as derivatives of rice flour?

In claim 33, the term "derivatives thereof" has the same problem as in claim 3.

In claim 48, the way the claim is written, the solids content seems to refer to the potato substrate which is not accurate.

2. The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless -

- (e) the invention was described in-
- (1) an application for patent, published under section 122(b), by another filed in the United States before the invention by the applicant for patent, except that an international application filed under the treaty defined in section 351(a) shall have the effect under this subsection of a national application published under section 122(b) only if the international application designating the United States was published under Article 21(2)(a) of such treaty in the English language; or
- (2) a patent granted on an application for patent by another filed in the United States before the invention by the applicant for patent, except that a patent shall not be deemed filed in the United States for the purposes of this subsection based on the filing of an international application filed under the treaty defined in section 351(a).
- 3. Claims 1,2,4,5,8,9-11, 13-17, 20, 21, 23, 27, 29-31, 34-36, and 48 are rejected under 35

U.S.C. 102(e) as being anticipated by Higgins et al (5976607).

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Higgins et al disclose a water dispersible coating composition for fat-fried foods. The composition comprises 45-90% corn starches, 5-20% rice flour, 1-15% dextrin, .05-4.5% stabilizing agent, .5-2% leavening agent. Where a less crunchy texture is desired, modified starch is used in an amount of 15-60%, rice flour in 8-25% and dextrin is 0-15%; the rest of the ingredients are the same as above. The dextrin is tapioca dextrin or potato dextrin, the stabilizer is xanthan gum and the leavening agents are sodium acid pyrophosphate and sodium bicarbonate. The composition may also have other flavoring agents such as salt, spices. The composition may be used as a slurry. The food substrates are coated with the coating composition and then fried. The food may be parfried and then frozen for subsequent reheating. The fried food can be placed under heating lamp to evaluate heat-lamp stability. (See columns 6-8)

The reference discloses all the limitations of the above cited claimed. The amounts and ratio of rice flour and dextrin fall within the ranges claimed.

- 4. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:
  - (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 5. The factual inquiries set forth in *Graham v. John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:
  - 1. Determining the scope and contents of the prior art.

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2. Ascertaining the differences between the prior art and the claims at issue.

- 3. Resolving the level of ordinary skill in the pertinent art.
- 4. Considering objective evidence present in the application indicating obviousness or nonobviousness.
- 6. Claims 3,6-7,12,18-19,22,24,25,26,28,32,33,37,38-47 are rejected under 35 U.S.C. 103(a) as being unpatentable over Higgins et al in view of Rogols et al.

The teaching of Higgins et al are described above. They do not disclose the limitations in the above cited claimed.

Rogols et al disclose a coating composition for food substrates containing rice flour and dextrin. They teach suitable rice flours to use include long grain, medium grain and waxy rice.

Long grain rice provides the best results for crispness and use of medium grain rice flour tends to give a tough bite. (See col. 5 lines 15-20)

It would have been obvious to one skilled in the to select the type of rice flour depending on the texture wanted as Rogols et al show different rice flour gives different texture to the finished food products. As to the solubility of the dextrin, it would have been obvious to choose the solubility depending on the type of coating mix. For example, if a batter is made, it would have been obvious to choose high solubility dextrin so that it can dissolve quickly or if a dry mix is made, it would have been obvious to choose low solubility dextrin so that it is not affected easily by moisture. It would also have been to choose low amylose or high amylose starch depending on the texture wanted. It would also have been obvious to add sugar, salt and coloring

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to the coating composition to enhance the taste and appearance; the amount to be added depends on the taste and appearance desired. It would have been obvious to one skilled in the amount to determine the amount of water to form a slurry which would give the most optimum coating; this can readily be determined through routine experimentation. It would have been obvious to apply the coating mix as a slurry or a dry mix depending on the thickness of the coating wanted. a slurry will give a thicker coating than a dry mix. When a dry mix is applied to the food substrate, it would have been obvious to moisten the food so that the dry mix can more easily adhere to the substrate. It would have been obvious to parfry or not parfry the food substrate depending on degree of cook desired. a parfried food will take shorter time to reheat than a non-parfried food. It would have been obvious to hold the coated food for any amount of time depending on the time of consumption. It would have been obvious to hold the food at ambient temperature if it is desired for the food not to be hot. It would also have been obvious to use any known stabilizer and methylcellulose is well known in the art to be used as stabilizer.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien Tran whose telephone number is 703-308-1868. The examiner can normally be reached on Wed-Fri. The fax phone number for the organization where this application or proceeding is assigned is 703-872-9310.

Any inquiry of a general nature or relating to the status of this application or proceeding should be directed to the receptionist whose telephone number is 703-308-0661.

April 4, 2003

Charp 1712